



WE'LL BRING THE
PARTY TO YOU.



DROP-OFF AND PICK-UP
CATERING MENU



occasions
by OSTERIA

APPETIZER TRAYS

12" Tray – Serves 25-35 Guests | 18" Trays – Serves 50-55 Guests

Seasonal Fruit Display

Sliced melons & citrus, in-season berries, grapes & pineapple

Vegetables & Dips

Fresh & grilled seasonal vegetables with creamy dip

Pastry & Muffin Display

Assorted pastry & flavored muffins

Danish Display

Assorted fruit & cheese danish

Cheese Display

Select imported & domestic cut & wedge cheeses, served with assorted dried fruits, crostini & crackers

Cheese, Fruit & Crudit 

Assorted domestic cheese, veggies, fruits, bread & dip

Italian Antipasti Display

Cured & dried, artisan-crafted & imported sliced meats, cheeses, roasted vegetables, pickled vegetables, olive, fresh bread & crostinis

	12" Tray	18" Tray
Seasonal Fruit Display	\$55	\$75
Vegetables & Dips	\$45	\$65
Pastry & Muffin Display	\$65	\$80
Danish Display	\$65	\$80
Cheese Display	\$55	\$75
Cheese, Fruit & Crudit�	\$45	\$65
Italian Antipasti Display	\$60	\$85

OFF SITE: HORS D'OEUVRES

Minimum 50 Pieces per Item

COLD

Tortellini Skewers / \$65

Antipasto Skewers / \$75

Caprese Skewers / \$75

Berry & Mascarpone in a Filo / \$75

HOT

Ricotta & Spinach-Stuffed Mushrooms / \$65

Crab-Stuffed Mushrooms / \$125

Sausage-Stuffed Mushrooms / \$75

Artichoke Heart Milanese / \$65

Spanakopita / \$75

Vegetarian Pot Stickers / \$50

Sausage-Stuffed Baby Peppers / \$75

Swedish Meatballs / \$65

Nani's Mini Meatballs / \$65

Chicken Pot Stickers / \$50

Lamb Lolly Chops with Rosemary Dijon / *Mkt.*

Petite Beef Wellington / \$125

Sausage-Stuffed Pepper Risotto Bites / \$75

BUILD YOUR OWN MENU

160oz. OSTERIA SALAD BOWL / \$35

Serves 15 guests

160oz. VEGAN GARDEN SALAD BOWL / \$25

Serves 15 guests

GLUTEN FREE, DAIRY FREE, GRAIN BOWL / \$65 / \$30

Hot or Cold / Full Pan – Serves 40-50 Guests / Half Pan – Serves 25-30 Guests

BREAKFAST OPTIONS

Full Pan – Serves 40-50 Guests / Half Pan – Serves 25-30 Guests

	<i>Full Pan</i>	<i>Half Pan</i>
Ricotta Scrambled Eggs	\$35	\$25
Breakfast Potatoes	\$45	\$35
Breakfast Sausage	\$60	\$35
Bacon	\$75	\$40

PASTA BY THE PAN

Full Pan – Serves 40-50 Guests / Half Pan – Serves 25-30 Guests

**GF Options Available, prices may vary*

	<i>Full Pan</i>	<i>Half Pan</i>
Bow Ties with Romas & Basil	\$60	\$40
Pasta Primavera (Vegan Option)	\$65	\$45
Pasta with Nani's Sunday Sauce	\$70	\$40
Pasta with Marinara	\$65	\$35
Baked Pasta	\$85	\$45
Sausage Campanelle	\$90	\$45
Bolognese	\$90	\$45

SEASONAL VEGETABLES / \$40 / \$30

Full Pan – Serves 45-50 Guests / Half Pan – Serves 25-30 Guests

STARCH BY THE PAN

Full Pan – Serves 50-55 Guests / Half Pan – Serves 25-30 Guests

	<i>Full Pan</i>	<i>Half Pan</i>
Rice Pilaf	\$50	\$30
Roasted Baby Red Potatoes	\$55	\$30
Mashed Potatoes	\$50	\$35
Macaroni & Cheese	\$75	\$45

PROTEINS PER PIECE

- 6 oz. Sirloin / \$9
 - Airline Chicken Breast 6 oz. / \$6
 - Chicken Francese / \$7
 - Chicken Milanese / \$7
 - Chicken Parmesan / \$7
 - Breaded Chicken Cutlet / \$5
 - Boneless Roasted Chicken Tender / \$5
(Includes 2)
 - Nani's Mini Meatballs / \$4
(Includes 3)
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PROTEINS BY THE PAN

Full Pan – Serves 50-60 Guests / Half Pan – Serves 30-35 Guests

	<i>Full Pan</i>	<i>Half Pan</i>
Porchetta	\$100	\$55
Roast Beef in Jus	\$100	\$55
Chicketta - Pulled Chicken	\$75	\$45

LUNCH BUFFETS

Minimum of 25 Guests per Lunch Buffet

CITY

\$28 per Person

METRO

\$30 per Person

GARDEN SALAD

SEASONAL VEGETABLE

CHOICE OF TWO STARCHES:

Penne with Basil Marinara Sauce

Campanelle with Broccolini Rosa

Bow Ties with Romas & Basil

Rice Pilaf

Roasted Baby Red Potatoes

CHOICE OF **ONE** ENTRÉE:

CHOICE OF **TWO** ENTRÉES:

Chicken Francese

Roasted Chicken Breast

Chicken Milanese

Nani's Mini Meatballs

Sliced Roast Top Round of Beef

Chicken with Tomato & Basil

DESSERT PLATTER:

Cookies & Brownies

DESSERT PLATTER:

Cookies & Brownies,
with Mini Cheese Cakes

SANDWICH PLATTERS

18" Platter - 12 Full Wraps / 24 Sandwiches / \$120 per Platter

3 CHOICE OF WRAPS PER PLATTER

Includes House-made Chips & Condiment Platter

COLD SANDWICHES

- Turkey
- Ham
- Hummus Vegetarian
- Roast Beef
- Chicken Salad

SHEET PIZZAS

24 Slices – Serves 20 Guests

Classic Cheese / \$50

Cheese & Pepperoni / \$55

Gourmet Pizza / \$60

DESSERTS

12" Dessert Tray – Serves 25-30 Guests / 18" Dessert Tray – Serves 45-50 Guests

	12" Tray	18" Tray
Assorted Cookies & Brownies	\$30	\$55
Mini Cheesecake Bites	\$60	\$120
Assorted Dessert Bars	\$30	\$60

BEVERAGES

Soft Drinks / 12 oz. Cans - \$2.50 / 1 Liter - \$3

Bottled Water / \$3

NEXT TIME LET US TAKE CARE OF EVERYTHING.

Outstanding celebrations start with O. Occasions by Osteria is Western New York's premier caterer, bringing the fabulous food and flawless execution of our Osteria 166 and Villaggio restaurants, to extraordinary events of every type and size. Whether you want to impress your guests with our Italian favorites or wow them with more contemporary cuisine, the O team will work with you to develop a customized menu that fits your theme and budget.



occasions
by OSTERIA

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REPRESENTING THE OSTERIA 166 FAMILY



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